U.S. DEPARTMENT OF AGRICULTURE	REVIE	W DATE	ESTABLISHMENT NO. AND NAM	<i>A</i> E		CITY			
FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		20.01	Est. 3, Zaklady Miesne PAM	SO	•	Pabianice			
FOREIGN PLANT REVIEW FORM	4-	20-01	Est. 5, Zakiady Miestie Pawi	30		COUNTRY Poland			
NAME OF REVIEWER			IGN OFFICIAL		EVALUATION				
Dr. H. Magsi		M. Szwolg			X Acceptable F	Acceptable/ le-review	Unacceptable		
CODES (Give an appropriate code for each of A = Acceptable M = Margin			U = Unacceptable	N :	= Not Reviewed 0 = Does not a				
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	28 A	Formulations				
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materials				
Water potability records	01 A	Product	handling and storage	30 A	Laboratory conf	irmation	57 A		
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A 59 O		
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims				
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monit	oring	60 A		
Sanitizers	05 A	Effectiv	e maintenance program	33 A	Processing sche	dules	61 O		
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equi	pment	62 A		
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing reco	rds	63 A 64 O		
Pest control program	08 A	Waste o	disposal	36 A	Empty can inspection				
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedure	65 O			
Temperature control	10 A	Animal	identification	37 A	Container closure exam				
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container handling				
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing handling				
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation procedures				
Ventilation	14 A	Postmo	rtem inspec. procedures	41A	Process. defect actions plant				
Facilities approval	15 A	Postmo	rtem dispositions	42 A	Processing control - inspection				
Equipment approval	16 A	Conden	nned product control	43 M	5. COMPLIANCE/	ECON. FRAUD CO			
(b) CONDITION OF FACILITIES EQUIPMENT		Restrict	ed product control	44 M	Export product i	dentificat io n			
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verific	ation —	73 A		
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificat	es 	74 A		
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A		
Other product areas (inside)	20 A	Samplin	g procedures	470	Inspection super		76 A		
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of secur	ity items	77 A		
Antemortem facilities	22 A	Approva	al of chemicals, etc.	49 A	Shipment securi	ty	78 A		
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verificat	tion	79 A		
Outside premises	24 A	4	. PROCESSED PRODUCT CONTROL		"Equal to" statu	s 	80 A		
(c) PRODUCT PROTECTION & HANDLING		Pre-bon	ing trim	51 A	Imports		81 O		
Personal dress and habits	25 A	Boneles	s meat reinspection	52 A	НАССР		82 M		
Personal hygiene practices	26 A	Ingredie	ents identification	53 A					
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A					

FOREIGN PLANT REVIEW FORM (reverse)	4-20-01	ESTABUSHMENT NO. AND NAME Est. 3, Zaklady Miesne PAMSO	CITY Pabianice COUNTRY Poland
NAME OF REVIEWER Dr. H. Magsi	NAME OF FORE Dr. M. Szwol		ceptable/ review Unacceptable

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REV	NEW DATE	ESTABLISHMENT NO. AND NA	ME	···	CITY Lukow	
FOREIGN PLANT REVIEW FORM	'	4-25-01	-01 Est. 66, Zaklady Miesne LMeat Lukow COUNTRY Poland				
NAME OF REVIEWER Dr. H. Magsi		ME OF FORE M. Szwol	I IGN OFFICIAL gin		EVALUATION Acceptable Re-	ceptable/	nacceptal
CODES (Give an appropriate code for each A = Acceptable M = Margi			below) U = Unacceptable	= Not Reviewed			
1. CONTAMINATION CONTROL		7 · · · · ·	ontamination prevention	28 A	Formulations	0 = Does not	55
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging materia	als	56
Water potability records	01 A	Product	handling and storage	30 A	Laboratory confin	mation	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label clain	าร	59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA		Inspector monitor	ing	60 A
Sanitizers	05 A	Effective	e maintenance program	33 A	Processing schedu	ules	61
Establishments separation	06 A	Preopera	ational sanitation	34 A	Processing equipm	nent	62 A
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing record	s	63 A
Pest control program	08 A	Waste d	lisposal	36 A	Empty can inspec	tion	64 O
Pest control monitoring	09 A		2. DISEASE CONTROL	1	Filling procedures		65 O
Temperature control	10 A	Animal i	dentification	37 A	Container closure	exam	66 O
Lighting	11 _A	Antemo	rtem inspec. procedures	38 A	Interim container I	nandling	67 O
Operations work space	12 A	Antemor	tem dispositions	39 A	Post-processing ha	andling	68 O
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation proced	ures	69 O
Ventilation	14 A	Postmor	tem inspec. procedures	41 _A	Process. defect ac	tions - plant	70 A
Facilities approval	15 A	Postmor	tem dispositions	42 A	Processing control	- inspection	71 A
Equipment approval	16 A	Condem	ned product control	43 M	5. COMPLIANCE/ECO	M. FRAUD CONTR	
(b) CONDITION OF FACILITIES EQUIPMEN	т	Restricte	ed product control	44 M	Export product ide	ntification	72 A
Over-product ceilings	17 A	Returned	and rework product	45 A	Inspector verificati	on	73 A
Over-product equipment	18 A		3. RESIDUE CONTROL	· · · · · · ·	Export certificates	***	74 A
Product contact equipment	19 A	Residue	program compliance	46 O	Single standard		75 A
Other product areas (inside)	20 A	Sampling	procedures	47 O	Inspection supervis	ion	76 A
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of security	items	77 A
Antemortem facilities	22 A	Approval	of chemicals, etc.	49 A	Shipment security		78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verification	1	79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-bonir	ng trim	51 A	Imports		81 O
Personal dress and habits	25 A	Boneless	meat reinspection	52 A	НАССР		82 M
Personal hygiene practices	26 A	Ingredien	ts identification	53 A			
Sanitary dressing procedures	27 A	Control o	of restricted ingredients	54 A			
FSIS FORM 9520-2 (2/93) REPLACES FSIS	FORM 9	520-2 (11/90), V	WHICH MAY BE USED UNTIL EXHAUSTED.		Designed on PerFORM F	NO Software by Delrina	-

					
NAME OF REVIEWER Dr. H. Magsi	NAME OF FORE Dr. M. Szwol			pepteble/ review Unaccepteble	
(reverse)	4-25-01	Est. 66, Zaklady Miesne LMeat I	.ukow	COUNTRY Poland	
FOREIGN PLANT REVIEW FORM	'	ESTABLISHMENT NO. AND NAME	•	CITY Lukow	
· · · · · · · · · · · · · · · · · · ·				1	

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS	REV	EW DATE	ESTABLISHMENT NO. AND NAM	ΛE		Kol		-
FOREIGN PLANT REVIEW FORM	4				L	INTRY		
NAME OF REVIEWER Dr. H. Magsi		E OF FORE M. Szwol	IGN OFFICIAL gin		EVALUATION X Acceptable	Acceptable Re-review	" <u></u>	nacceptabl
CODES (Give an appropriate code for each				A4	= Not Reviewed		0	
A = Acceptable M = Margin	ally Ac	T	U = Unacceptable	N 28	= Not Reviewed 0 = Does not			s apply
1. CONTAMINATION CONTROL		Cross c	ontamination prevention	A	Formulations			A
(a) BASIC ESTABLISHMENT FACILITIES		Equipme	ent Sanitizing	29 A	Packaging mate	erials		56 A
Water potability records	01 A	Product	handling and storage	30 A	Laboratory con	firmati	on	57 A
Chlorination procedures	02 A	Product	reconditioning	31 A	Label approvals	5		58 A
Back siphonage prevention	03 A	Product	transportation	32 A				59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monitoring			60 A
Sanitizers	05 A	Effective	e maintenance program	33 A	Processing sche	edules		61 O
Establishments separation	06 A	Preoper	ational sanitation	34 A	Processing equi	ipment		62 A
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing reco	ords		63 A
Pest control program	08 A	Waste o	lisposal	36 A	Empty can insp	ection		64 O
Pest control monitoring	09 A		2. DISEASE CONTROL	4	Filling procedures			65 O
Temperature control	10 ·	Animal identification			Container closu	re exa	m	66 O
Lighting	11 _A	Antemo	rtem inspec. procedures	38 A	Interim containe	er hand	lling	67 O
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processing handling			68 O
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation proc	edures		69 O
Ventilation	14 A	Postmor	tem inspec. procedures	41 A	Process. defect	action	s plan	1
Facilities approval	15 A	Postmor	tem dispositions	42 A	Processing cont	trol i	nspectio	n 71 A
Equipment approval	16 A	Condem	ned product control	43 M	5. COMPLIANCE	/ECON. FI	RAUD CONT	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricte	ed product control	44 M	Export product i	identifi	cation	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector verific	ation		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certificat	tes		74 A
Product contact equipment	19 . A	Residue	program compliance	46 O	Single standard			75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 O	Inspection supe	rvision		76 A
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of secur	rity iter	ทร	77 A
Antemortem facilities	22 A	Approva	l of chemicals, etc.	49 A	Shipment securi	ity		78 A
Welfare facilities	23 A	Storage	and use of chemicals	60 A	Species verificat	tion		79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" statu	ıs		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boni	ng trim	61 A	Imports	·		81 O
Personal dress and habits	25 A	Boneless	meat reinspection	62 A	НАССР			82 M
Personal hygiene practices	26 A	Ingredie	nts identification	53 A				
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A				

NAME OF REVIEWER Dr. H. Magsi	NAME OF FORE Dr. M. Szwol			cepteble/ review Unecceptebl
(reverse)		•		COUNTRY Poland
FOREIGN PLANT REVIEW FORM	ľ	4-19-01 Est. 67, Zaklady Miesne w Kolo		
	I KEVIEW DATE	I SZIVRTZHWENI NO' VVD NYWE		CITY

REV	IEW DATE	ESTABLISHMENT NO. AND NA	ME		CITY Bialystock		
4	-26-01	Est. 140, Zaklady Miesne Bi	alysto	ck	COUNTRY		
NAN	IE OE EORE	IGN OFFICIAL		TEVALUATION	Poland	W-1	
				 		Unacceptable	
	·				O - Door B	ot analy	
	Cross contamination prevention			Formulations			
	Equipme	ent Sanitizing	29 A	Packaging materials			
01 A	Product	handling and storage	30 A	Laboratory confirmation			
02 A	Product	reconditioning	31 A	Label approvals			
03 A	Product	transportation	32 A				
04 A	(d) ES	TABLISHMENT SANITATION PROGRA		Inspector monitori	ng .	59 O 60 A	
05 A	Effective	e maintenance program	_1	Processing schedu	ıles	61 O	
06 A	Preopera	ational sanitation	34 A	Processing equipm	nent	62 A	
07 A	Operation	onal sanitation	35 A	Processing records	5	63 A	
08 A	Waste d	lisposal	36 A	Empty can inspection			
09 A		2. DISEASE CONTROL		Filling procedures		65 O	
10 A	Animal i	dentification	37 A	Container closure	exam	66 O	
11A	Antemo	Antemortem inspec. procedures		Interim container h	nandling	67 O	
12 A	Antemo	Antemortem dispositions		Post-processing ha	andling	68 O	
13 A	Humane	Slaughter	40 A	incubation procedures		69 O	
	Postmor	tem inspec. procedures	41 A	Process. defect actions plan		1	
15 A	Postmor	tem dispositions	42 A	Processing control inspection		n 71 A	
16 A	Condem	ned product control	М	5. COMPLIANCE/ECON. FRAUD CONTROL			
r .	Restricte	ed product control	44 M	Export product ide	ntification	72 A	
17 A	Returned	and rework product	45 A	Inspector verification	on	73 A	
18 A		3. RESIDUE CONTROL		Export certificates		74 A	
19 A	Residue	program compliance	46 O	Single standard		75 A	
	Sampling	procedures	47 O	Inspection supervis	sion	76 A	
21 A	Residue	reporting procedures	48 O	Control of security	items	77 A	
22 A	Approva	l of chemicals, etc.	49 A	Shipment security		78 A	
23 A	Storage	and use of chemicals	50 A	Species verification	1	79 A	
24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" status		80 A	
	Pre-bonii	ng trim	51 A	Imports		81 O	
25 A	Boneless	meat reinspection	52 A	НАССР		82 M	
26 A	Ingredier	nts identification	53 A				
27 A	Control o	of restricted ingredients	54 A				
	O1 A O2 A O3 A O6 A O6 A O7 A O8 A O8	NAME OF FORE Dr. M. Szwolg review item listed ally Acceptable Cross conceptable Cross conceptable A Product A Product A Refective A Animal in A Animal in A Antemore A Antemore A Postmore A Restricted Restricted Residue A Residue	NAME OF FOREIGN OFFICIAL Dr. M. Szwolgin review item listed below) ally Acceptable Cross contamination prevention Equipment Sanitizing O1A Product handling and storage O2A Product reconditioning O3A Product transportation O4A O4A O5A Effective maintenance program O6A Preoperational sanitation O7A Operational sanitation O7A Operational sanitation O7A Animal identification O7A Antemortem inspec. procedures O7A Antemortem dispositions O7A O7A O7A O7A O7A O7A O7A O7A O7A O	A-26-01 Est. 140, Zaklady Miesne Bialyston NAME OF FOREIGN OFFICIAL Dr. M. Szwolgin review item listed below ally Acceptable U = Unacceptable N	A-26-01 Est. 140, Zaklady Micsne Bialystock NAME OF FOREIGN OFFICIAL	A-26-01 Est. 140, Zaklady Micsne Bialystock	

	WEAKLA DUIL	College High Heat with the state of the stat		Bialystock COUNTRY Poland		
FOREIGN PLANT REVIEW FORM (reverse)	4-26-01	Est. 140, Zaklady Miesne Bial	ystock			
NAME OF REVIEWER Dr. H. Magsi	NAME OF FORE Dr. M. Szwol			Acceptable/ Re-review - Unacceptable		
COMMENTS:						

COMME	TC.

MALENNY LIGHAY LUCKANIE	1 4	24-01	Day 200 7-14-4-10				SOROION	1	
FOREIGN PLANT REVIEW FORM	4	-24-01 Est. 268, Zaklady Miesne Sokolow		KOIOW		COUNTRY Poland			
NAME OF REVIEWER		E OF FORE M. Szwol	IGN OFFICIAL		EVALUATION		aptable/		
Dr. H. Magsi CODES (Give an appropriate code for each	.i	· · · · · · · · · · · · · · · · · · ·	-		X Acceptable	Re-	eview	Unac	ceptabl
A = Acceptable M = Margin			U = Unacceptable	N	= Not Reviewed		O = Do	es,not a	ipply
1. CONTAMINATION CONTROL		Cross contamination prevention 28 A			Formulations				55 A
(a) BASIC ESTABLISHMENT FACILITIES	-	Equipme	ent Sanitizing	29 A	Packaging materials				56 A
Water potability records	01 A	Product handling and storage ³			Laboratory confirmation				67 A
Chlorination procedures	O2 A	Product	reconditioning	31 A	Label approvals				58 A
Back siphonage prevention	03 A	Product	transportation	32 A	Special label claims				59 O
Hand washing facilities	04 A	(d) ES	TABLISHMENT SANITATION PROGRA	M	Inspector monitoring				60 A
Sanitizers	05 A	Effective	e maintenance program	33 A	Processing so	ched	ules		61 O
Establishments separation	06 A	Preopera	ational sanitation	34 A	Processing e	quipr	nent		62 A
Pestno evidence	07 A	Operation	onal sanitation	35 A	Processing re	ecord	s	_	63 A
Pest control program	08 A	Waste d	lisposal	36 A	Empty can in	spec	tion		64 O
Pest control monitoring	09 A		2. DISEASE CONTROL		Filling procedures				65 O
Temperature control	10 A	Animal identification			Container closure exam				66 0
Lighting	11 A	Antemo	rtem inspec. procedures	38 A	Interim container handling			1	67 O
Operations work space	12 A	Antemo	rtem dispositions	39 A	Post-processi	ing h	andling		68 O
Inspector work space	13 A	Humane	Slaughter	40 A	Incubation procedures				69 O
Ventilation	14 A	Postmor	tem inspec. procedures	41 A	Process. defect actions plant			plant	70 A
Facilities approval	15 A	Postmor	tem dispositions	42 A	Processing control - inspection			ection	71 A
Equipment approval	16 A	Condem	ned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTROL			K	
(b) CONDITION OF FACILITIES EQUIPMENT	i	Restricte	ed product control	44 M	Export produc	ct ide	entificati	on	72 A
Over-product ceilings	17 A	Returne	d and rework product	45 A	Inspector veri	ificat	ion		73 A
Over-product equipment	18 A		3. RESIDUE CONTROL		Export certific	cates	1		74 A
Product contact equipment	19 A	Residue	program compliance	46 O	Single standa	ırd			75 A
Other product areas (inside)	20 A	Samplin	g procedures	47 O	Inspection su	pervi	sion		76 A
Dry storage areas	21 A	Residue	reporting procedures	48 O	Control of sec	curity	/ items		77 A
Antemortem facilities	22 A	Approva	l of chemicals, etc.	49 A	Shipment sec	urity			78 A
Welfare facilities	23 A	Storage	and use of chemicals	50 A	Species verifi	catio	n 		79 A
Outside premises	24 A	4.	PROCESSED PRODUCT CONTROL		"Equal to" sta	atus			80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boni	ng trim	51 A	Imports				81 O
Personal dress and habits	25 A	Boneless	s meat reinspection	52 A	HACCP				82 M
Personal hygiene practices	26 A	Ingredie	nts identification	53 A					<u> </u>
Sanitary dressing procedures	27 A	Control	of restricted ingredients	54 A					

FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS

Sokolow

FOREIGN PLANT REVIEW FORM (reverse)	4-24-01	Est. 268, Zaklady Miesne Sokolov	W	Sokol COUN Polan	TRY
NAME OF REVIEWER Dr. H. Magsi	NAME OF FORE Dr. M. Szwol		EVALUATION X Acceptable	Acceptable/	Unecceptable
COMMENTS:					
82. HACCP requirements for Listeria in HACCP plan and justification for not be				blishment	provided

FOREIGN PLANT REVIEW FORM		10 01 Edit. 5 (51, Edition) Wilcom		COUNTRY Poland	
NAME OF REVIEWER Dr. H. Magsi		IE OF FOREIGN OFFICIAL M. Szwolgin		EVALUATION X Acceptable Acceptable/ Unac	cceptable
CODES (Give an appropriate code for each A = Acceptable M = Margin			N	= Not Reviewed 0 = Does not a	apply
1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	69 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRA	M	Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 O
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pestno evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	80 A	Waste disposal	36 A	Empty can inspection	64 O
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 O
Temperature control	10 A	Animal identification	37 A	Container closure exam	66 O
Lighting	11 A	Antemortem inspec. procedures	38 A	Interim container handling	67 O
Operations work space	12 A	Antemortem dispositions	39 A	Post-processing handling	68 O
Inspector work space	13 A	Humane Slaughter	40 A	Incubation procedures	69 O
Ventilation	14 A	Postmortem inspec. procedures	41 A	Process. defect actions plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 A	Processing control inspection	71 A
Equipment approval	16 A	Condemned product control	43 M	5. COMPLIANCE/ECON. FRAUD CONTRO	OL.
(b) CONDITION OF FACILITIES EQUIPMENT	Γ	Restricted product control	44 M	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	76 A
Other product areas (inside)	20 A	Sampling procedures	47	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 A	Approval of chemicals, etc.	49 A	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING	·	Pre-boning trim	51 A	Imports	81 O
Personal dress and habits	25 A	Boneless meat reinspection	52 A	НАССР	82 M
Personal hygiene practices	26 A	Ingredients identification	53 A		
Sanitary dressing procedures	27 A	Control of restricted ingredients	54 A		
CIC CODAL DE 20 à 10 logs DEPLACEC FEIS	E0044 04	20 2 (11 MO) WALKOU MAY BE LICED LINETE EVUALISTED		Dudanda - De COM 000 C. (1) 1 De 14	

INTERNATIONAL PROGRAMS

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EOREIGN PLANT REVIEW FORM	4-18-01	Est. 3431, Zaklady Miesne		COUNTRY	
(reverse)				Poland	
NAME OF REVIEWER Dr. H. Magsi	NAME OF FOREIGN OFFICIAL Dr. M. Szwolgin		EVALUATION X Acceptable		

(C.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE	REVIE	W DATE ESTABLISHMENT NO. AND NAME		ΙE		CITY	
FOREIGN PLANT REVIEW FORM	April 23,2001		Zaklady Ubojowo Przetoczy Est. 2		30210224	Rabokowa K/Pp COUNTRY Poland	oznia
NAME OF REVIEWER Dr. H. Magsi		NAME OF FOREIGN OFFICIAL Dr. M. Szwolgin				Acceptable/ Re-review Unacceptable	
CODES (Give an appropriate code for each of A = Acceptable M = Margin			below) U = Unacceptable	N =	= Not Reviewed	O = Does not ap	vlac
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 55		
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials		56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation		57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals		58 A
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims		59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRA		M			60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules		61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment		62 A
Pestno evidence	07 A	Operational sanitation		35 A	Processing records		63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection		64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		1	Filling procedures		65 A
Temperature control	10 A	Animal identification		37 A	Container closure exam		66 A
Lighting	11 A	Antemortem inspec. procedures		38 A	Interim container handling		67 A
Operations work space	12 A	Antemortem dispositions		39 A	Post-processing handling		68 A
Inspector work space	13 A	Humane Slaughter		40 A	Incubation procedures		69 A
Ventilation	14 A	Postmortem inspec. procedures 41 A Process. defect		Process. defect	actions plant	70 A	
Facilities approval	15 A	Postmo	ortem dispositions	42 A	Processing control inspection		71 A
Equipment approval	16 A	Conde	nned product control	M3	5. COMPLIANCE/ECON. FRAUD CONTR		
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		Me	Export product identification		72 A
Over-product ceilings	17 A	Return	ed and rework product	45 A	Inspector verification		73 A
Over-product equipment 18 A		3. RESIDUE CONTROL		Export certificates		74 A	
Product contact equipment	19 A	Residue program compliance		46 A	Single standard		75 A
Other product areas (inside)	20 A	Sampli	ng procedures	47 A	Inspection super	vision	76 A
Dry storage areas	21 A	Residue reporting procedures		48 A	Control of security items		77 A
Antemortem facilities	22 A	Approval of chemicals, etc. ⁴⁹ A Shipment security		ty	78 A		
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verificat	ion	79 A
Outside premises	24 A		. PROCESSED PRODUCT CONTROL		"Equal to" status		80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports		81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	HACEP		M
Personal hygiene practices	26 A		ients identification	53 A			
Sanitary dressing procedures	27 A	Contro	ol of restricted ingredients	54 A			